

The Merchant Steakhouse

DINNER MENU

STARTERS

HOMEMADE SOURDOUGH (V) 8

With Black Garlic & Truffle Butter

CHICKPEA & SWEETCORN FRITTERS (V)(VG) 12

Beetroot Houmous / Salsa Verde

MINI BEEF WELLINGTON 18

Parsnip Puree / Red Wine Jus

CHEF'S SOUP OF THE DAY (V)(VG) 8.5

Toasted Sourdough / Sea Salt Butter

HAND DIVED SCALLOPS 19

Roasted Cauliflower Puree / Peas Bonne-Femme /
Chicken Butter Sauce

PEA & HAM HOCK CROQUETTES 12

Piccalilli & Harissa Mayonnaise

CHEESEBURGER SPRING ROLLS 13

Hot Mac Sauce / Manchego Cheese

MAINS

LOBSTER RISOTTO 35

Aged Parmesan / Lemon Oil / Parmesan Crisp

MERCHANT STEAK FILLET BURGER 25

Gem Lettuce / Tomato / Pepper Jack Cheese / Panko Onion Rings /
Truffle & Black Garlic Mayo / Skinny Fries

ADD LOBSTER CLAW TEMPURA +10

PAN ROASTED CHICKEN SUPREME 24

Roasted Cauliflower Puree / Maple & Beef Dripping Glazed
Carrots / Dauphinoise Potatoes / Mini Yorkshire Pudding /
Chicken Butter Sauce

ROAST BARBERRY DUCK BREAST 29

Braised Baby Cabbages / Pea, Ginger & Chilli Puree /
Salt & Chilli Broccoli / Sweet Potato Fondant

WILD MUSHROOM & TRUFFLE RAVIOLI 21

Caramelised Onion & Balsamic Truffle Butter /
Aged Parmesan Crisp

HOUSE CUTS FOR ONE

MINIMUM AGEING ON THE BONE OF 28 DAYS.
EACH STEAK COMES WITH MUSHROOM, TOMATO
AND CRISPY ONIONS, AS WELL AS YOUR CHOICE
OF HAND CUT CHIPS, SKINNY FRIES OR WHIPPED
BUTTER MASH AND ONE SAUCE.

8oz RIBEYE	36
8oz SIRLOIN	36
8oz FILLET	41
10oz SIRLOIN	40
10oz FILLET	46

HOUSE DRY AGED CUTS FOR ONE

MINIMUM AGEING ON THE BONE OF 45 DAYS.
EACH STEAK COMES WITH MUSHROOM, TOMATO
AND CRISPY ONIONS, AS WELL AS YOUR CHOICE
OF HAND CUT CHIPS, SKINNY FRIES OR WHIPPED
BUTTER MASH AND ONE SAUCE.

8oz RIBEYE	41
8oz SIRLOIN	41
8oz FILLET	50
10oz SIRLOIN	45
10oz FILLET	56

TOPS

Half Grilled Lobster, Garlic Herb Butter **MARKET PRICE**
Two Roasted Scallops **10** | Garlic & Lemon Tiger Prawns **10**

BEEF WELLINGTON 120

THE MERCHANT STEAKHOUSE SIGNATURE BEEF WELLINGTON. MADE WITH 45 DAY DRY AGED SPEY
VALLEY BEEF, WITH TRUFFLE DUXELLE, SPINACH CREPE & WRAPPED IN CRISP PUFF PASTRY. SERVED
WITH TWO SAUCES AND TWO SIDES OF YOUR CHOICE. MUST BE PREORDERED 24 HOURS IN ADVANCE.

BUTTERS 2.5

Black Garlic & Truffle | Garlic & Herb |
Caramelised Onion & Balsamic Truffle Butter

SALADS

CLASSIC CAESAR WEDGE 10

Anchovy Dressing / Sourdough Croutons

CLASSIC WALDORF SALAD 10

Celery / Apple / Walnuts / Grapes / Blue Cheese

CRISPY BEEF SALAD 10

Mixed Leaf / Pickles / Pomegranate / House Dressing

SIDES 7

Hand Cut Chips | Whipped Butter Mash | Skinny Fries |
Salt & Chilli Stem Broccoli | Buttered Greens | Creamed Corn
Truffled Wild Mushrooms & Spinach | Truffle Mac & Cheese |
Dauphinoise Potatoes | Maple & Beef Fat Glazed Carrots |
Onion Rings

SAUCES 4

Chorizo Bearnaise | Peppercorn | Argentinian Chimichurri |
Red Wine Steak Jus | Blue Cheese Calvados | Diane